



791890 - Fully Cooked Roasted Chicken Drumsticks and Thighs

Nutrition Facts

Serving Size 1 Drum or 1 Thigh (91g)
Servings Per Container 138

Amount Per Serving

Calories	180	
		% Daily Value*
Total Fat 12g		15%
Saturated Fat 3.5g		18%
Trans Fat 0 g		
Cholesterol 90mg		30%
Sodium 300mg		13%
Total Carbohydrate 1g		0%
Dietary Fiber 0g		0%
Sugars 0g		
Protein 16g		
Vitamin A 0 %	•	Vitamin C 0 %
Calcium 0%	•	Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Product Specifications

GTIN	00858863007267	Case Net Weight	32
Item UPC		Case L,W,H	14 7/16 x 10 1/16 x 16 5/8
Shelf Life	365 days from pack date	Cube	1.3977
Unit Size	8 four pound bags	Tie x High	7 X 7
Case Gross Weight	34 lbs	SERVINGS	Approx. 138 per cs

Servings Continued: Drumstick Range is 2.5 oz to 4.25 oz / Thigh Range is 2.25 oz to 4.5 oz

Features & Benefits

- 47.58 donated food pounds per case (Dark Meat)

CN Nutritional Information

One Drumstick or One Thigh provides 2.0 oz equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements.

Ingredients

INGREDIENTS: Chicken drumsticks and chicken thighs, water, salt, spices, chicken broth, sugar, natural flavors, chicken fat, native starch, yeast extract, sodium phosphates, xanthan gum, natural smoke flavor, guar gum, gum arabic

Preparation and Cooking

Conventional Oven 20 min @ 350F. Convection Oven 14 min @ 350F



ROASTED

791890

CHICKEN DRUMSTICKS AND THIGHS

INGREDIENTS: Chicken drumsticks and chicken thighs, water, salt, spices, chicken broth, sugar, natural flavors, chicken fat, native starch, yeast extract, sodium phosphates, xanthan gum, natural smoke flavor, guar gum, gum arabic

HEATING INSTRUCTIONS: CONVENTIONAL OVEN 20 MIN @ 350. CONVECTION OVEN 14 MIN @ 350

NET WT: 32 LBS

PACKED BY
GOLD CREEK FOODS, GAINESVILLE, GA 30601

KEEP FROZEN



P-27505A

Jack Crawford, Director 9/17/2020

Product Formulation Statement (Product Analysis for Meat/Meal Alternate(M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead by an official company representative.

PRODUCT NAME ROASTED CHICKEN DRUMS & THIGHS CODE NO 791890
 MANUFACTURER: Gold Creek Foods CASE PACK COUNT PORTION SIZE
32 8/4 160 3.2 3.2

I. MEAT/MEAT ALTERNATE

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount*
Chicken Drums/Thighs	4.2	X	0.49	2.06
		X		
A. Total Creditable M/MA				2

*Creditable amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, Manufacturers name and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
N/A		X		18	
		X		18	
B. Total Creditable APP Amount					0.00
C. TOTAL CREDITABLE AMOUNT (A+B round down to nearest 1/4 oz					2

*Percent of Protein As-Is is provided on the attached APP documentation

**18 is the percent of protein when fully hydrated

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

Total Creditable Amount must be rounded down to the nearest 0.25 oz. Do NOT round up. If you are crediting M/MA and APP, you do not need to round down in Box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP amount from box B to box C


Total weight (per portion) of product as purchased 3.2 oz

Total creditable amount of product (per portion) 2 oz

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.2 oz serving of the above product (ready for serving contains 2 oz equivalent meat/meat alternate when prepared according to directions

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Part 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.



 Signature

 Director of R&D
 Title

Phil L. Bradberry
 Printed Name

1.20.2020
 Date

678-928-7031
 Phone Number



To: Our Valued Customers

Date: December 5, 2019

RE: Bone-In Chicken Processing

Gold Creek would like to take this opportunity to provide information regarding the processing of our bone-in Chicken Parts.

When USDA procures chicken for the purpose of diversion to manufacturers, their specifications require a size range for the whole bird. Whole Bird size ranges for Bulk Large Chicken 100103 is **3.75 pounds and up**.

Manufacturers (Processors) then either debone the chicken to produce formed products or other portion-controlled items like chunks and fillets or cut up the chicken for bone-in products.

It is very difficult to state exactly what the number of servings per case will be when processing bone-in chicken. This difficulty arises from the fact that no two birds weigh the same. USDA specifications state a broad range – 3.75 and up. Because of this variation in whole bird weights, the weights of the individual pieces can and will vary. The heavier the bird, the bigger the component parts will be and fewer pieces will be in a case. Conversely, the lighter the bird, the smaller the component parts will be, and more pieces will be in a case. This is industry wide and not unique to Gold Creek.

Because of the variation in sizes used, Gold Creek cannot guarantee the number of servings per case in our Bone-In Breaded Thighs and Drums (Item 791880) or in our Bone-In Roasted Thighs and Drums (Item 791890).

Item Code 791880 Breaded Bone-In Thighs and Drums: Our fact sheets show an approximate 112 servings per case.

This is a target and not a guarantee. Thigh piece weights will range between 2.46 to 10.15 ounces. Drum piece weights will range between 2.85 to 7.36 ounces. If all pieces in the case weighed 2.46 ounces, the total servings would be 208; If all pieces in the case weighed 10.15 ounces, the total servings would be 50. Our target piece count is 112.

Item Code 791890 Roasted Bone-In Thighs and Drums: Our fact sheets show an approximate 138 servings per case.

This is a target and not a guarantee. Thigh piece weights will range between 2.25 to 4.5 ounces. Drum piece weights will range between 2.5 to 4.25 ounces. If all pieces in the case weighed 2.25 ounces, you would get 227 servings; If all pieces in the case weighed 4.5 ounces, you would get 113 servings. Our target piece count is 138.

Please do not hesitate to contact us with any questions you may have regarding this notification.

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